

Spicy Fruit Cake Made with Honey

When the gusty winds sweep leaves in swirls up and down the roads; when pumpkins become red-orange and yellow corn is shocked, then the days steadily grow a little colder. November—the month that ushers in the holidays with festivals, feasts and family fun.

These are the occasions that remind us that it's time to make Fruit Cakes to ripen for feast-time. In "Merrie Old England" every one in the household takes a turn at mixing the nuts, spices, and fruits, so good luck will be insured to all who take a hand. In America, honey fruit cake is the friendly gift or gracious serving. The best part of all is that fruit cakes may be made weeks or even months ahead and may be stored ready for use at a moment's notice.

Fruit cakes made with honey keep especially well, for honey has the moisture attracting ability that helps keep baked goods fresh longer. The flavor is enhanced as time goes by.

Here is a recipe that you are sure to call "A Best Honey Fruit Cake."

HONEY FRUIT CAKE

(Rich and Moist)
Makes 7 - one lb. cakes
Honey Fruit Cake has just the right combination of dried and candied fruit, nuts, and honey to make it rich, moist, and delicious. For a festive decoration use blanched almonds, candied cherries, and citron.

- 1 cup prunes
- 1 cup dried apricots
- 1 cup golden raisins
- 2 cups seedless raisins
- 1 cup blanched almonds
- 1 cup walnut meats
- 1½ cups finely cut citron
- 1 cup finely cut candied pineapple
- ¾ cup thinly sliced candied cherries
- 1 cup finely cut candied orange peel
- 1 cup finely cut candied lemon peel
- 1 cup shredded coconut
- 2½ cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1¼ teaspoons salt
- 2 teaspoons cinnamon
- 2 teaspoons allspice
- ¾ teaspoon nutmeg
- ¾ cups shortening
- 1¼ cups honey
- 6 eggs

Rinse dried fruits and dry thoroughly. Cut prunes from pits into small pieces. Slice apricots fine. Chop almonds and walnuts. Combine dried fruit, nuts, candied fruit and peels, and coconut with 1 cup flour. Sift together remaining flour, baking powder, salt and spice.

Cream shortening thoroughly. Blend in honey gradually and beat well. Beat eggs thoroughly and add slowly to creamed mixture, blending well. Beat in sifted dry ingredients. Pour batter over floured fruit mixture. Mix thoroughly.

Pour into 10-inch tube pan which has been lined with 2 thicknesses of brown paper and 1 of waxed paper. Bake in slow oven (250 deg. F.) 4 to 4½ hours with shallow pan of water in bottom of oven during baking. Remove from pan to cool. Allow to ripen 2 to 4 weeks before cutting.

SOCIAL WHIRL

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